

Claims

This listing of the claims will replace all prior versions, and listings, of the claims in the application.

1. (original) A method for inhibiting or preventing spot formation at the surface of edible mushrooms, wherein the mushrooms are exposed to an effective amount of UV-light, said UV-light having an exposure energy in the range of 0.001 - 0.25 J/cm² based on the amount of UV-light.

2. (currently amended) A The method according to claim 1, wherein the mushrooms are exposed to 0.01 - 0.15 J/cm² exposure energy, based on the amount of UV-light, ~~preferably 0.08 - 0.1 J/cm² exposure energy, based on the amount of UV-light.~~

3. (currently amended) A The method according to ~~any of the preceding claims~~ claim 1, wherein the mushrooms are exposed to UV-light coming from a continuous light source.

4. (currently amended) A The method according to ~~any one of the preceding claims~~ claim 1, wherein a substantial amount of the UV-light to which the mushrooms are exposed is UV-C light.

5. (currently amended) A The method according to ~~any one of the preceding claims~~ claim 1, wherein the mushrooms are exposed to the UV-light at least prior to harvesting.

6. (currently amended) A The method according to ~~any one of the preceding claims~~ claim 1, wherein the mushrooms are button mushrooms.

7. (currently amended) A The method according to ~~any one of the preceding claims~~ claim 1, wherein the mushrooms are picked in a mechanical manner.

8. (currently amended) A mushroom, obtainable according to the method according to ~~any one of the preceding claims~~ claim 1.

9. (currently amended) A mushroom with a shelf life at 10°C of more than 12 days, ~~preferably of at least 16 days.~~

10. (currently amended) A The mushroom according to claim 8 or 9, wherein on at least a part of the surface a top layer is present, containing, at least substantially, dead cells, which top layer has a thickness of, on average, approximately 75 - 175 μm .

11. (currently amended) A The mushroom according to ~~any one of claims~~ claim 8 - 10, the surface of which is essentially free of added preservatives.

12. (original) The use of UV-light for reducing or preventing formation of brown spots at the surface of an edible mushroom.

13. (new) The method according to claim 2, wherein the mushrooms are exposed to 0.08 - 0.1 J/cm^2 exposure energy, based on the amount of UV-light.

14. (new) The mushroom of claim 9, having a shelf life of at least 16 days.

15. (new) The mushroom according to claim 9, wherein on at least a part of the surface a top layer is present, containing, at least substantially, dead cells, which top layer has a thickness of, on average, approximately 75 - 175 μm .

16. (new) The mushroom according to claim 9, the surface of which is essentially free of added preservatives.